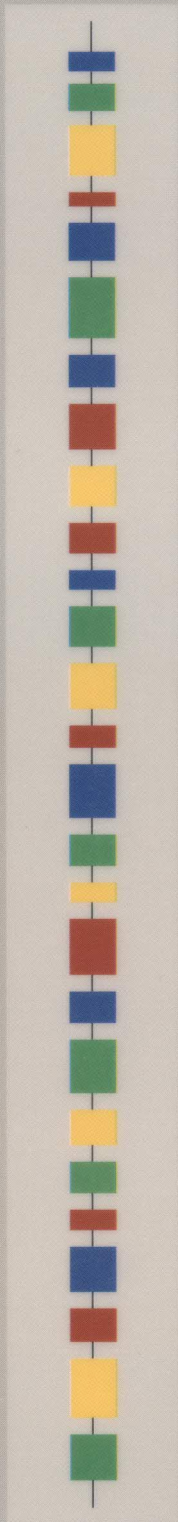


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# SERIOZ

DENVER STYLE PIZZERIA





## BRUSCHETTA

- #1. Artichokes and Cheese**.....\$5.95  
Artichoke hearts, fresh goat cheese, shaved parmesan and fresh garlic with extra virgin olive oil.
- #2. Olive Tapenade** .....\$6.95  
Our own tapenade made of extra virgin olive oil, kalamata olives, green olives and black olives blended with fresh garlic and balsamic vinegar. Topped with shaved romano cheese.
- #3. Salsa Italiano** .....\$5.95  
Melted mozzarella topped with a fresh made salsa cruda of roma tomatoes, sweet bell peppers, spicy cherry peppers, fresh basil, balsamic vinegar and lemon juice. Salsa is served cold. A sprinkle of shaved parmesan to finish.
- #4. Prosciutto** .....\$6.95  
Fresh made basil pesto, prosciutto ham, kalamata olives, sundried tomatoes and a shaving of romano.
- #5. Smoked Trout**.....\$6.95  
Fresh garlic, cream cheese, smoked trout, minced red onion and capers. Topped with a touch of fresh goat cheese. All toppings are served cold.
- #6. Pomodoro**.....\$5.95  
Thin slices of ripe roma tomatoes, fresh buffalo mozzarella and basil leaves. Drizzled with balsamic vinegar and extra virgin olive oil. All toppings are served cold.
- #7. Smoked Duck** .....\$6.95  
Smoked breast of duck, thinly sliced then topped with smoked gouda cheese. A fresh blend of diced melon and fresh basil is added cold.

## ANTIPASTI

- #1. Smoked Trout Platter**.....\$7.95  
Tender filets of honey-smoked trout served with minced red onion, diced hard boiled egg, capers, fresh lemon, garlic aioli and fresh baked bread.
- #2. Serioz Buffalo Platter** .....\$7.95  
Tender strips of marinated buffalo loin, fresh roma tomatoes, buffalo mozzarella, crusty bread and our fresh made salsa Italiano.
- #3. Asparagus & Capicola** .....\$8.95  
Oven roasted fresh asparagus spears wrapped in spicy capicola ham and served with fresh lemon and both garlic and aioli and our fresh olive tapenade.
- #4. Melon & Prosciutto** .....\$7.95  
Fresh honeydew melon wrapped in thin slices of lean prosciutto ham. Served with fresh bread on the side.
- #5. Italian Meats & Cheeses** .....\$9.95  
A selection of hard salami, capicola ham, prosciutto ham, provolone cheese, mozzarella cheese and smoked gouda cheese. Served with fresh bread, garlic aioli and fresh salsa Italiano.
- #6. Marinated Vegi Antipasti**.....\$9.95  
Kalamata olives, Italian olives, roasted red bell peppers, artichoke hearts, cherry peppers, pepperoncini peppers, roasted asparagus and marinated eggplant. Served with provolone and smoked gouda cheeses and fresh bread.

## SOUPS

- Minestrone (100% Vegetarian)** .....bowl \$3.95  
The classic Italian soup. We start with a rich roasted vegetable stock to which we add 14 different vegetables, beans, tender pasta and garden herbs. These are then slow simmered and served topped with fresh shaved parmesan cheese resulting in a 100% vegetarian specialty.
- Italian Wedding Soup**.....bowl \$3.95  
Using our fresh meatballs made from lean ground beef, onion, fresh herbs and cheese, we slow simmer them in a rich beef broth with fresh spinach. Served topped with fresh shaved parmesan cheese.

## SALADS

- House Salad** .....\$4.95  
A blend of mixed baby greens topped with grape tomatoes, sweet red onion and house made croutons. Served with a choice of dressing.
- The Classic Caesar** .....\$5.95  
Tender hearts of romaine, fresh caesar dressing, croutons and shaved romano cheese. Served with fresh lemon and anchovy filets on request.
- Add Chicken** .....\$1.50
- Serioz Spinach Salad** .....\$5.95  
Baby spinach leaves topped with a hint of red onion, crisp bacon and aged gorgonzola cheese. Served with a choice of dressing.
- Arugula Salad** .....\$6.95  
Fresh arugula tossed with grape tomatoes, caramelized walnuts, cracked black pepper, shaved parmesan, sea salt, extra virgin olive oil and fresh lemon juice.
- Three Olive Salad**.....\$5.95  
Kalamata, Italian black and green olives, tossed in our house Italian dressing with artichoke hearts and grape tomatoes. Served over a bed of romaine hearts with cracked black pepper, shaved romano cheese and a side of fresh bread.
- Pomodoro Salad**.....\$6.95  
Thin slices of roma tomatoes, fresh buffalo mozzarella and basil leaves, layered and drizzled with balsamic vinegar and extra virgin olive oil, with a touch of fresh ground black pepper.
- Add Soup or Mini House Salad to any Entrée** .....\$1.95

**DRESSINGS** All of Serioz dressings are made in house. You can taste the difference.

Creamy gorgonzola, Classic ranch, Serioz house Italian, Creamy sundried tomato Italian, and Balsamic vinaigrette.

## LASAGNAS & RAVIOLIS (includes mini house salad)

**Tasty Vegetarian Lasagna**.....\$10.95  
This incredible homemade lasagna features fresh portabello mushrooms, tender spinach, roasted red bell peppers, mozzarella, provolone, ricotta, parmesan and romano cheeses, layered with spinach lasagna noodles and a creamy sun dried tomato alfredo sauce.

**Serioz Classic Meat Lasagna** .....\$9.95  
Layers of egg lasagna noodles with lean ground beef, fresh herbs, mozzarella, provolone, ricotta, parmesan and romano cheeses, and our basil marinara sauce made with a hint of red wine, garlic and herbs.

**Melanzana Parmesan** .....\$8.95  
This homemade pasta is made of breaded and fried eggplant, which is then layered with our basil marinara sauce, three different cheeses and a special spice blend. Our eggplant parmesan is also available as a sandwich.

**Italian Sausage Ravioli** .....\$13.95  
Fresh made red bell pepper pasta pillows stuffed with a blend of spicy Italian sausage and ricotta cheese. Recommended sauces: fresh basil marinara, homemade pesto, or olive oil and fresh garlic.

**Serioz Seafood Ravioli**.....\$13.95  
Jumbo round ravioli filled with a unique blend of tender lobster, snow and blue crab meat, white fish and gulf rock shrimp. We recommend either alfredo or our signature sun dried tomato alfredo sauce, but this incredible pasta works well with any sauce.

**Portabello Mushroom Ravioli** .....\$13.95  
Fresh made raviolis filled with portabello mushrooms and ricotta cheese. These rich and delicious raviolis work best with our basil pesto or oil and fresh garlic.

**Mountain Asparagus Ravioli** .....\$13.95  
Fresh made egg and spinach ravioli stuffed with asparagus, ricotta, cream cheese, artichoke hearts, emmentaler cheese, parmesan cheese, lemon zest, herbs and spices. An incredible dish when topped with basil pesto, yet it works well with any of our house sauces.

## NOODLES (includes mini house salad)

Choose your favorite noodle and top it with one of our house signature sauces. **All noodles can be served with fresh made meatballs or Italian sausage for \$1.50.**

- Fettucini** .....\$7.95
- Linguini** .....\$7.95
- Mostaccioli Rigate** .....\$7.95

## SERIOZ SAUCES

**Serioz Basil Marinara** This classic Italian sauce is made daily and carries the delicious blend of fresh basil, garlic, ripe tomatoes, red wine and spices.

**Classic Alfredo** Romano cheese, parmesan, and a hint of gorgonzola cheese, butter, cream, fresh cracked black pepper, garlic and a touch of chicken stock make for a rich, creamy pasta experience.

**Sun Dried Tomato Alfredo** This signature house recipe features romano, parmesan and gorgonzola cheese with a touch of fresh basil and the unique flavor of imported sun dried tomatoes. An excellent sauce for any of our pastas. Rich & creamy.

**Serioz Basil Pesto** Fresh basil is blended with imported extra virgin olive oil, romano and parmesan cheeses, fresh garlic, pine nuts and a hint of fresh ground black pepper.

**Olive Oil & Garlic** A simple but great sauce that works well with any pasta. Fresh crushed garlic and imported extra virgin olive oil. Very flavorful and very heart healthy.



## CALZONES & PIZZAS

	10"	Calzone	12"	14"	16"
Seriozone	\$7.45	\$8.95	\$13.95	\$15.95	\$18.95
Italian Garden	\$7.45	\$8.95	\$13.95	\$15.95	\$18.95
Hot Shot	\$7.95	\$8.95	\$14.95	\$17.45	\$20.95
Chicken Pesto	\$7.95	\$9.25	\$14.95	\$17.45	\$20.95
Denver	\$7.95	\$9.25	\$14.95	\$17.45	\$20.95
Chazone	\$6.95	\$7.95	\$12.45	\$14.45	\$16.95
Pomodoro	\$7.45	\$8.25	\$13.95	\$15.95	\$18.95
Chicken Parm.	\$7.95	\$8.95	\$14.95	\$17.45	\$20.95
American	\$7.45	\$8.25	\$13.95	\$15.95	\$18.95
Deli	\$7.45	\$8.95	\$13.95	\$15.95	\$18.95

### Seriozone

Choice of Italian link sausage or fresh made meatballs with Ditalini pasta (small pasta tubes), grated mozzarella cheese, shaved parmesan cheese, ricotta cheese, fresh basil and our basil marinara sauce.

### Italian Garden

Fresh portabello mushrooms, marinated eggplant, roasted red peppers, fresh spinach and artichokes with loads of grated mozzarella cheese.

### Hot Shot

Spicy capicola ham, fresh made Italian link sausage, our classic house-made meatballs, sliced jalapenos, basil marinara, grated mozzarella and cream cheese.

### Chicken with Pesto

Tender chunks of chicken meat, fresh made basil pesto, artichoke hearts, fresh tomatoes, sun dried tomato and grated smoked gouda cheese.

### Denver

Marinated oven roasted buffalo top round, thinly sliced and blended with pepper jack cheese, fresh buffalo mozzarella cheese, fire roasted tomatoes and tender cactus strips. Mmmmm!! This is what the West is all about.

### Chazone

Pepperoni slices, sweet pineapple and feta cheese combined to create the ultimate in sweet, sour and spice. Chef's favorite. To spice it up a bit, add jalapeños!

### Pomodoro

Roma tomatoes, fresh basil, fresh buffalo mozzarella, spinach, fresh garlic and extra virgin olive oil.

### Chicken Parmesan

Marinated chicken breast, fresh basil marinara, provolone cheese, mozzarella cheese and shredded parmesan.

### American Garden

Fresh zucchini, yellow squash, roma tomatoes, bell peppers, and baby spinach with our basil marinara sauce and freshly grated mozzarella cheese.

### Deli

Sliced pepperoni, salami, & capicola combined with fresh onions, mushrooms, mozzarella and basil marinara sauce.

## CONSTRUCTION ZONE

Choose from any of our pizza toppings and signature sauces to "construct" your own gourmet feast.

### TOPPINGS

#### VEGGIES

mushrooms, black olives, red onions, green peppers, green olives, fresh tomatoes, sun dried tomatoes, fresh spinach, portabello mushrooms, artichoke hearts, pineapple, jalapenos, zucchini, yellow squash, fresh garlic, roasted garlic, pepperoncinis, mandarin oranges, eggplant, fresh basil, capers, roasted asparagus, roasted red peppers, fire roasted tomatoes, kalamata olives, cactus, avocado

#### MEATS

pepperoni, Italian link sausage, **smoked trout**, meatballs, **smoked duck breast**, ham, canadian bacon, turkey, prosciutto ham, capicola ham, salami, bacon, chicken, **marinated buffalo strips**, anchovies, **rattlesnake and rabbit sausage**, and smoked oysters

#### CHEESES

mozzarella, provolone, pepper jack, ricotta, fresh buffalo mozzarella, goat cheese, parmesan regiano, cream cheese, smoked gouda, feta, gorgonzola

#### MISCELLANEOUS

Ditalini pasta, pinion nuts

## CONSTRUCTION ZONE (cont'd)

SIZE	CHEESE	1 ITEM	2 ITEM	3 ITEM	4 ITEM	ADDITIONAL
10"	\$5.95	\$6.45	\$6.95	\$7.45	\$7.95	\$0.25
Calzone	\$6.95	\$7.45	\$7.95	\$8.45	\$8.95	\$0.50
12"	\$8.95	\$10.95	\$12.45	\$13.95	\$14.95	\$1.00
14"	\$10.95	\$12.95	\$14.45	\$15.95	\$17.45	\$1.25
16"	\$12.95	\$14.95	\$16.95	\$18.95	\$20.95	\$1.50

## DENVER STYLE SUBS (your choice of French bread, Panini or Pizza bread)

### HOT SUBS

**Subserioz** .....\$7.95  
Portabello mushrooms, roasted red bell peppers, baby spinach, fresh basil, provolone cheese and garlic aioli.

**Italian Sausage or Homemade Meatballs** .....\$7.95  
Choice of Italian link sausage or fresh made meatballs topped with green bell peppers, fresh tomato, onion, mozzarella and provolone cheeses and basil marinara sauce.

**Chicken Parmesan** .....\$7.95  
Breaded breast of chicken topped with melted provolone cheese, fresh shaved parmesan and basil marinara sauce.

**Melanzana Parmesan** .....\$7.95  
Fresh eggplant, egg dipped, breaded and baked. Served topped with melted provolone cheese, fresh shaved parmesan and basil marinara sauce.

### COLD SUBS

**Prosciutto with Olive Tapenade** .....\$7.45  
Thin slices of prosciutto topped with provolone cheese, fresh tomato and a three olive tapenade.

**Eggplant** .....\$7.95  
Marinated eggplant with roasted sweet red bell peppers, served topped with smoked gouda cheese and garlic aioli.

**Turkey** .....\$8.45  
Sliced breast of turkey, bacon, avocado and fresh mild goat cheese served with a side of salsa Italiano.

**Salami** .....\$7.95  
Cured Italian hard salami, provolone cheese, garlic aioli and sliced pepperoncinis.

**Pomodoro** .....\$7.45  
Fresh roma tomatoes, fresh basil leaves, fresh buffalo mozzarella cheese, drizzled with extra virgin olive oil and balsamic vinegar.

## DESSERTS (ask for daily specials)

**Cheesecake** .....\$5.25  
Traditional New York style cheesecake with your choice of topping.

**Flourless Chocolate Cake** .....\$4.25  
Made with imported chocolate, sweet cream butter, and sugar, finished with a ganache glaze

**Chocolate Candles** .....\$5.25  
Chocolate mousse with a white chocolate kahlua center encased in white and dark chocolate.

**Carrot Cake** .....\$4.95  
Tender cake made with fresh carrots and roasted pecans with two layers of cream cheese icing.

**Tiramisu** .....\$5.25  
Chocolate and vanilla ladyfinger cake laced with coffee and filled with sweet marscapone cheese filling.

**Fruit Tartlette** .....\$4.25  
Crisp Perisian style tart filled with seasonal fruit covered with simple syrup and baked.

## BEVERAGES

Coca-Cola products (free refills) .....\$1.50  
Italian sodas (vanilla, raspberry, strawberry, blackberry) .....\$1.95  
Fresh-made Lemonade .....\$2.25  
San Pellegrino (17oz) .....\$1.95  
Fresh Brewed Ice Tea (free refills) .....\$1.95  
Rootbeer .....\$1.75  
Cream Soda .....\$1.75  
Hot Chocolate .....\$1.25  
Coffee/Hot Tea .....\$1.50  
Milk .....\$1.25



